



Pasta Soup in a Jar Recipe

Ingredients

- 1/3 cup beef bouillon granules
- 1/4 cup dried minced onions
- 1/2 cup dried split peas
- 1/4 cup barley
- 1/2 cup dry lentils
- 1/3 cup long grain white rice
- 1 cup any shape pasta (they used large shells)

Directions

1. Layer ingredients in the order given: bouillon, onion flakes, split peas, barley, lentils, rice, and enough shell pasta to fill jar.
2. Attach tag with cooking instructions: In large kettle, brown 1 pound ground beef or stew beef cut into bite-size pieces in a little olive oil. Remove pasta from top of jar and reserve. Add the rest of the jar contents to the kettle with 12 cups water. Let come to a boil and simmer 45 minutes. Add pasta and simmer 15 minutes more.

This soup works equally well without the meat.